NÁRODNÍ

DOMÁCÍ KUCHAŘKA

ČESKO-AMERICKÁ

CZECH COOKBOOK

Millie Youngberg

From Love

CZECH COOKBOOK

Recipes translated from

NÁRODNÍ DOMÁCÍ KUCHAŘKA

by

Marie Rosická

Copyrighted 1904
Omaha, Nebraska

The original cookbook from which most of these recipes were taken was owned by Joseph M. and Emily (Walenta) Kovar, Rosenberg, Texas, and was published in the year of their marriage.

PAGE SPONSORS: William & Laura (Kovar) Oliver, the eldest daughter of Mr. & Mrs. Kovar

PREFACE

This cookbook in the Czech language was written in prose. The charm of the book is the informal way that Marie Rosická used, as if two friends or neighbors were chatting and exchanging their favorite recipes.

In translating the recipes, the lists of ingredients were separated from the instructions. All of them have been tested, some of them more than once, to ascertain the proper amounts of the ingredients. The recipes have been updated according to cooking methods of today in order that the modern cook will be able to achieve the same delicious results.

Translator: Miss Lillian Stavinoha

Chairman: Mrs. Louis O. Senkel

Co-Chairman: Mrs. Herbert B. Ryan

Compiled in conjunction with
The 1st Annual Czech Fest
Rosenberg, Texas
April 23 - 25, 1976
Sponsored by
The Fort Bend County Historical Museum

PAGE SPONSORS: Louis & Viola (Kovar) Senkel, Rosenberg, Texas, Ken & Joan Goode

TABLE OF CONTENTS

	Page
Kolaches	1 - 3
Relishes, Pickles, etc.	4 - 5
Soups, Vegetables, Salads	6 -10
Meat, Fish, Poultry	11 -17
Rolls, Quick Breads, etc.	18 -23
Cakes, Cookies, Pies	24 -31
Desserts, Candies, etc.	32 -34
1904 Measurements and Weights	35
Index	36 -37

PAGE SPONSORS: Herbert B. & Dorothy (Walenta) Ryan, Rosenberg, Texas, & Family

KOLÁČKY

Utřu jeden koflík másla přidám k němu 4 – 6 žloutků, jeden po druhem, jeden kousek rozdělaných lisovaných kvasnic, ze 4 bílků sníh, 1 kvart sladké smetany, přehoušli cukru, strouhanou kůru z citronu, trochu soli, 1 l libru pěkné prosáté mouky, spracuju to vše v těsto až to jde od vařečky, pak dám těsto skynout. Když to zkyne, vykrajuji lžicí kousky těsta, dělám koláčky, pokryji povidly, tvarohem neb jinou nádivkou, nechám zkynout a dám péci.

NOTE: The translation of this recipe follows. The ingredients have been reduced to one half as the original recipe in Czech is very large.

KOLACHES

Yeast starter:

1/2 c. warm milk	2 T. sugar
5 t. dry yeast	1/2 c. flour

Prepare yeast starter first by dissolving dry yeast in warm (not hot) milk. Add sugar and flour and mix well. Cover and set aside to rise. Meanwhile, proceed with dough.

Dough:

1/2 c. butter	lemon rind, grated from 1 lemon
2 eggs, separated	1-1/2 t. salt
1 pint cream (whipping cream is best)	6 c. sifted flour (approximate)

Cream butter. Add egg yolks, one at a time. Add yeast starter (it should be ready by this time), beaten egg whites, cream, lemon rind, salt, and flour. Work dough with a mixing spoon until spoon stays clean of the dough (about 30 min.). Set aside to rise. (Recipe continued on next page.)

PAGE SPONSOR: Lillian Stavinoha, Rosenberg, Texas

When double in size, cut off tablespoon size pieces of dough and shape into slightly flattened balls by rolling lightly in your hands. Place on greased baking pan. Make a shallow dent and fill (see FILLINGS) and top with posypka (see CRUMBLE TOPPING). Let rise again and bake at 375° or 400° for 20 minutes or until done. Makes 5 dozen kolaches. Variation: To have filling inside, make a round flat piece of dough and fill. Bring edges together. Place on pan, smooth side up.

NOTE: Modern-day cooks will find that this dough freezes well. Just shape into small, round Kolach shapes. Place on a tray. Then freeze. Put in plastic bags in the freezer for later use. At that time, put them on a greased baking pan, let thaw, and continue with filling and baking instructions above.

FILLINGS FOR KOLACHES:

Dried Fruit (Prunes, apricots, apples, etc.)

Combine 1 lb. of fruit and 1/3 c. water. Cook on very low heat until tender. Mash up fruit (pit prunes) and sweeten with 1/2 c. sugar or more, to taste. To prunes, add cinnamon and grated lemon rind. To apricots, add nutmeg or ginger.

Cottage Cheese

Mix 1 c. (8 oz.) drained cottage cheese (must be dry), 2 T. flour, 1/4 c. sugar or more, to taste, 1/4 to 1/2 t. nutmeg, and raisins, if desired.

Poppy Seed

Grind seed in grinder or pound in cloth bag with hammer. Add enough milk to soak seed. Simmer very slowly until most of the milk is boiled out. (Recipe continued on next page)

PAGE SPONSORS: Robert & Alice (Pisklak) Schumann & Children, Sugar Land, Texas

FILLINGS FOR KOLACHES (Continued)

Add sugar to taste. Add a little flour very slowly and stir until it thickens. Add almond flavor. Cool. Chopped pecans or coconut may be added, if desired.

Cabbage

Shred small head of cabbage (about 1-1/2 lb.) and chop kind of fine. Spread in jelly roll pan. Sprinkle with 1 T. sugar. Sprinkle very lightly with salt and pepper. Dot with 1 T. butter. Bake at 350° until limp and beginning to brown. Cool.

CRUMBLE TOPPING (POSYPKA) FOR KOLACHES:

3/4 c. sugar
1/2 c. flour
3 T. butter, melted

Combine sugar, flour, and butter. Work with fingers until crumbly. Put a small amount on top of fruit filling or on top of kolaches with filling inside.

KOLACHES NO. 2

Yeast starter:

- 1 c. warm milk
- 2 packages dry yeast
- 4 T. sugar
- 4 T. flour

Combine in same manner as other recipe.

Dough:

- 1 c. butter
- 2 egg yolks, beaten
- grated rind from 1 lemon
- cinnamon (as much as tip of knife will hold)
- 1-1/2 t. salt
- 2 c. warm milk
- 6 c. flour (approximate)

Follow mixing, filling, and baking directions for other Kolach recipe.

PAGE SPONSORS: Mr. & Mrs. Joe Skripka, Rosenberg, Texas

SUMMER DILL PICKLES
(Zakvasené Láčene Okurky)

1 slice white bread
fresh dill
fresh grape leaves
4 gals. (12 lbs.) medium, slender cucumbers
1/4 c. garlic pods
1 oz. pickling spices

Tie bread in clean white rag. Put in bottom of 5 gal. crock (to start fermentation) with dill, leaves, garlic, and half the spices. Put in all the cucumbers. Over this, put a layer of dill, the rest of the spices, and a layer of grape leaves to improve color. Make a brine of 2 gals. water, 2 c. canning salt, 4 c. canning vinegar, and 4 T. sugar. Bring to boil. Stir until dissolved. Set aside to cool. Pour in crock. Weight down cucumbers with 1/2 gal. jar filled with water and set on top of large plate. (Brine must cover cukes. Cover crock with clean towel. Set in cool place outside the house as odor is very pungent. Remove scum which accumulates on top daily. Also wash plate and bottom of jar in clear water. Dry before putting back in crock. Let ferment 2 to 3 weeks (may be eaten in 2 wks.). Pack in sterilized quart jars. Strain brine through two thicknesses of clean cloth. Bring brine to boil. Pour over pickles. Seal well.

DILL PICKLES
(Okůrky s Koprem)

4 qts. water
1 c. vinegar
3/4 c. canning salt
green dill
grape leaves
garlic buttons to taste
small red peppers
1/4 t. alum per qt. jar

Boil water, vinegar, and salt. Cool. Put dill, grape leaves, garlic, and red peppers in jars. Pack washed cucumbers over spices. Pour cooled vinegar mixture over cucumbers. Seal. Store in cool place. Eat after 6 wks.

PAGE SPONSOR: E. H. Walenta, Rosenberg, Texas

SAUERKRAUT
(Kyselé Zelí)

cabbage
fresh dill
canning salt
caraway seed, if desired

Shred cabbage fine, do not grate. Using wide mouth qt. jars, put sprig of dill in jar (also seed, if desired) and fill with cabbage. Use a tamper and tamp cabbage in tightly to neck of jar. Add 1 t. salt to each quart. Fill jar with tap water and set aside 15 to 20 min. Insert knife blade in sides of jar to expel air bubbles. Push cabbage down again. Add more water to within an inch of top (this space is needed for cabbage to ferment and not seep out of jar). Store in cool dark place for 6 to 8 weeks before using. (This sauerkraut is excellent to use in the recipe for sauerkraut soup found elsewhere in the book.)

PICKLED BEETS
(Nakládané Červená Řepa)

beets
white vinegar
sugar
water
sprigs of dill, optional
pinch of salt per jar

Wash fresh beets. Cut off tops 3/4 in. from beet. Do not cut root as this would cause the red color to bleed out. Boil until tender. Drain and cool with cold water. Peel and slice or cube. Combine equal parts of vinegar, sugar, and water. Bring to boil. Stir until sugar is dissolved. Add beets and bring back to boil. Pack into sterilized jars (with dill, if desired) and put salt in each jar. Bring liquid back to boil. Pour over beets and seal. If any liquid is left, it may be used for next batch but add 1/2 c. sugar and 1/2 c. vinegar and then proceed as before. Very delicious and adds very pretty color to meal.

PAGE SPONSORS: Mensik's Super Market, 1912 Avenue H, Rosenberg, Texas 232-3572

LIVER DUMPLING SOUP
(Polévka s Jaterni Knedlíky)

1/2 lb. beef or calf liver
1 clove garlic
2 T. melted butter
1/8 t. pow. marjoram
2 eggs
1/2 t. chives or parsley
1 pinch of mace
1/4 c. cooled broth
salt and pepper
dry bread crumbs or cream of wheat

Grind liver. Mash garlic in melted butter. Add to liver. Add marjoram, eggs, chives, mace, broth, salt, and pepper. Add enough bread crumbs or cream of wheat to make firm but not dry dough. Form balls the size of walnuts. Drop by teaspoon into 2-1/2 qt. of boiling beef soup. Cook for 15 to 20 min.

SAUERKRAUT SOUP
(Polévka s Kyselé Zelí)

1 pt. sauerkraut
water & juice, 3 pts.
1 t. caraway seed (if not already in kraut)
chopped onion
flour
1 c. sour cream
1 or 2 eggs

Homemade sauerkraut is best because it's the addition of the sauerkraut juice which makes it so good. Lacking that, use canned kraut, adding about 3 times as much water as there is kraut. Add caraway seed and a little onion. Cook slowly 30 min. Add a little flour to sour cream and add to kraut. (Should be consistency of very thin gravy.) Dribble 1 or 2 eggs into soup and let cook for a few moments before stirring as you do not want the eggs to blend in smoothly. In center of each soup bowl, put small new potatoes cooked in jackets or a scoop of mashed potatoes. Add soup. Variation: Use 1 egg for each person. Drop whole in broth, stirring very carefully so egg remains whole. Poach until done.

PAGE SPONSORS: Sevcik's Bakery, 1002 Wilson Drive, Rosenberg, Texas, Mr. & Mrs. John Sevcik

CHICKEN SOUP WITH NOODLES
(Polévka se Slepicí a Nudlemi)

3 lb. baking hen
2 qts. tap water
2 T. salt
1/3 c. celery
handful of cabbage
1/2 c. shallots
1 t. parsley (or flakes)
2-1/2 c. fine noodles

Wash and leave chicken whole, if you want. Put into deep pot with the water and salt. Then chop fine the celery, cabbage, shallots, and parsley and add. Cover with lid, bring to boil, turn heat down, and simmer 1 hour or until meat is tender. Remove chicken and set aside to cool. Take broth off heat and after it sits for a while, spoon off accumulated fat. Bone chicken. Cut in bite sizes. Put in soup tureen. Bring broth back to boil, add noodles, and boil only 5 min. Pour soup over meat. Serve with crackers and pickles.

SWEET MILK SOUP
(Sladká Polévka s Mléka)

2 eggs
1 T. flour
3-1/4 c. milk, divided
1 T. sugar
1/2 t. salt
1/2 T. lemon peel, grated (optional)
toasted bread cubes

Beat eggs in deep bowl, add flour, and beat until smooth. Bring 3 c. milk to boil, observing carefully. Stir sugar, salt, peel, and 1/4 c. cold milk into bowl. Quickly stir the boiling milk into the bowl (it will cook the egg mixture). Serve with toasted bread cubes or croutons. Variations: If bits of noodle effect is desired, increase flour to 4 T. When milk boils, pour egg mixture into the pot. OR boil fine noodles in salted water for 5 minutes, drain, and add to milk. Serve hot, without bread or croutons. This soup is excellent for invalids.

PAGE SPONSORS: Annie's Bake Shop, 1014 Miles Street, Rosenberg, Texas, 232-3826, Ivan & Annie Rohan

FRIED SWEET POTATOES
(Sladké Brambory Smažené)

sweet potatoes
2 T. melted butter
salt, to taste
flour

Wash sweet potatoes well and boil. Drain. Peel. Cut in lengthwise slices 1/2" to 3/4" thick. Drizzle with butter. Salt lightly and roll in flour. Fry in hot oil on both sides until red colored. Drain well. Serve at once. Optional: Sprinkle lightly with sugar before serving.

GREEN CORN
(Čerstvá Kukuřice)

ears of sweet corn
milk
salt
sugar
butter

Cut fresh sweet corn from the ears with a sharp knife. Then scrape the ears with the back of a knife to get out all the milk and pulp. Put in a pot with milk (about 1/3 to 1/2 c. to each cup of corn). Add 1/4 t. salt and 1/4 t. sugar to each cup of corn. Boil a little while, until done (5 to 8 minutes). Add some butter and remove from fire. Put in a bowl and eat.

FRIED CABBAGE
(Smažený Zelí)

cabbage, shredded
salt and pepper
1 t. sugar
1 T. (or more) vinegar

Heat some fresh bacon grease in a frying pan. Add the cabbage. Fry it until it begins to brown and look cooked. Cook over medium heat and stir often. Add salt, pepper, sugar, and vinegar. Cover and steam until done.

PAGE SPONSORS: Henry & Gladys (Kovar) Machu, Jo Emily & Tina Kay Machu, Rosenberg, Texas

LETTUCE WITH BACON
(Hlávkovy Salát s Špekem)

garden lettuce
bacon
sugar
salt and pepper
vinegar
2 boiled eggs, grated

Wash lettuce carefully, drain, and pat dry. Tear in pieces in bowl. In frying pan, fry 3 to 4 strips of bacon that have been cut in small pieces. Remove from heat. Add a bit of sugar, salt, pepper, and 1 T. or more of vinegar, depending on amount of lettuce, and pour over lettuce. Add the boiled eggs. Stir well, put on table, and eat.

STRING BEANS WITH SOUR GRAVY
(Fazolové Lusky na Kyselo)

string beans, yellow wax preferred
water, salted
1 T. butter
1 T. flour
pinch of soda
1 T. vinegar
1 t. sugar

Put beans in pot and cover with the water. Cook slowly for at least one hour or until very tender. Cream butter, sugar, flour, and soda. Stir into the beans. If this is not thick, as a thin gravy, add more butter, flour, and sugar. Last, add vinegar. Serve.

BAKED RICE
(Pečená Rýže)

1 c. rice
3 c. homogenized milk
1/4 c. sugar
1 t. salt

Put all ingredients into baking dish. Allow to soak 20 minutes. Bake for 2 hours or until done when tested in 350° oven. Serve with sugar and cream if desired. This may be used instead of potatoes and served with meat.

PAGE SPONSORS: Luksa's Grocery & Market, Rosenberg, Texas, Mr. and Mrs. Julius J. Luksa

SAUERKRAUT
(Kyselé Zelí)

sauerkraut
pig's feet or ham hock
caraway seed
potato, grated

Take sauerkraut (preferably home made) from container. Squeeze out all of the juice in a cooking pot. Cook pig's feet or ham hock in that juice until soft. When done, add kraut, caraway seed, and one grated potato for thickness. Cook a short while, just enough to cook potato. Put on platter. Eat.

CUCUMBER SALAD
(Salát Okůrkový)

cucumbers
salt
pepper, freshly ground
cream
sugar
vinegar

Pick out nice cucumbers. Peel. Slice thin. Sprinkle with salt and set aside for half an hour. Drain accumlated juice. Add pepper, heavy sweet cream or sour cream, sugar, and vinegar according to amount of cucumbers and taste.

POTATO SALAD
(Salát Bramborový)

4 potatoes
1-1/2 t. salt
1 T. sugar
1/2 t. celery seed
2 T. vinegar
1/4 c. chopped onion
4 strips of bacon, cut up

Scrub the potatoes, boil, drain, and set aside. While still warm, peel and cube the potatoes. Sprinkle with salt, sugar, celery seed, vinegar, and onion, and mix good. Fry bacon until crisp and pour bacon and grease over potatoes and mix thoroughly. If too dry, add bit of hot water. Put in serving bowl and serve warm.

PAGE SPONSORS: White House Superette Food Market, Stavinoha Brothers, Rosenberg, Texas

TURKEY WITH OYSTER STUFFING
(Krocan s Ústřicovou Nádivkou)

10 to 12 lb. turkey	salt and pepper
6 c. cubed French bread	butter
2 c. crumbled cornbread	milk
3 eggs, slightly beaten	1/2 pint oysters

Salt and pepper inside of turkey. Put bread and cornbread in bowl. Add eggs, salt, pepper, butter size of walnut, and enough milk to make the texture of dumpling dough. Add the oysters, which have been drain, washed, and cut in small pieces. Stuff turkey and sew it up. Sprinkle turkey with salt, pepper, onion and garlic salt (optional). Moisten turkey with 1/2 c. cooking oil. Put in large roast pan that has 1 c. water in it. Cover and bake at 350° until done (3 to 4 hours). Baste often with drippings in bottom of pan.

TURKEY WITH CORNBREAD STUFFING
(Pečený Krocan s Kukuřičny Chlébovi Nadivkou)

10 to 12 lb. turkey	1 c. chopped onion
4 c. cubed French bread	1 c. chopped celery
4 c. crumbled cornbread	butter
2 eggs, slightly beaten	giblets, chopped
salt and pepper	broth

Put bread and cornbread in a bowl. Add eggs, salt, pepper, onion, celery, butter size of walnut, and giblets, which have been cooked in water and chopped. Add enough of broth the giblets were cooked in to make stuffing the texture of dumpling dough. Stuff turkey, which has been salted and peppered inside. (Follow instructions for TURKEY WITH OYSTER STUFFING regarding how to season and bake.) If you want more dressing, increase recipe. Bake in separate greased pan until browned.

PAGE SPONSORS: William & Zelma (Kovar) Koym, Rosenberg, Texas, Children & Grandchildren

STEWED CHICKEN
(Dušené Kuře)

1 chicken
1-1/2 t. salt
1 T. butter
1 slice bacon
1/2 c. celery
2 t. fresh minced or dry flake parsley
2 medium-large carrots
20 whole peppers
1 large bay leaf
1 can chicken broth
1/2 c. onions or shallots

Take a properly cleaned and washed chicken. Rub with salt and place in large pot. Put butter over breast and place bacon over it. Slice onion and carrots thinly, chop fine the celery, and add to chicken with the spices. Add broth. Add just enough water to almost cover chicken. Cover with tightly fitting lid and bring to boil. Turn heat down to simmer for 30 min. Turn chicken over and ladle 1/2 c. broth into bowl. Set aside to cool. Cook until tender, about 30 min. more, testing for doneness. Remove from pot. Cut into pieces (or cut before cooking). Add 2 slightly rounded T. flour to cooling liquid. Stir until smooth. Stir slowly into broth so it makes a smooth gravy. Put some cooked rice on a deep platter with the chicken on top of the rice. Ladle gravy over all.

CANNED SALMON CROQUETTES
(Kroketky s Nakládaného Lososa)

1 large can of salmon
2 eggs
1 cup bread crumbs
pepper
butter
shortening

Put salmon in bowl. (Do not drain.) Add eggs, bread crumbs, and pepper. Mix well. In frying pan, put a dab of butter and a dab of shortening (enough to fry salmon in). Heat and then drop salmon mixture by tablespoons and fry until golden brown. Drain well and serve hot. Shallots may be added.

PAGE SPONSORS: Kocurek's Flower Shop, Paul & Alice (Kocurek) Richter, Rosenberg, Texas

ROAST BEEF – BOHEMIAN STYLE
(Obyče jná Hovězí Pečeně)

A chunk of roast beef (3 to 4 lbs.)
rib roast preferred
salt
1/4 t. ginger
garlic, slivered
potatoes, peeled and boiled whole
small onion, chopped
bay leaf
carrots

Wash meat. Rub with salt and ginger. Stick in one or more buttons of garlic. Place in baking pan. Add onion, few bay leaves, and carrots. Pour 1 cup of water in pan. Bake (375°) 3 to 4 hours, turning it over often and basting with juice. If juice boils out, add more water. When meat is soft, place on serving dish. Decorate with cooked potatoes. Make gravy with juice (thicken with cornstarch or flour mixed in a little water) and pour over roast and potatoes and serve.

STUFFED CHICKEN
(Nadívané Kuře)

3 lb. young baking chicken
1/2 c. thinly sliced onion
2 T. butter
2 eggs
salt and pepper to taste
1/2 c. milk
pinch of Rosemary
4 c. French bread broken into bits

Prepare chicken for baking. Rub with salt inside and out. Saute onions in butter until golden brown. Drain. Mix butter with eggs. Add salt, pepper, milk, Rosemary, and the sauted onion. Add bread crumbs (a water bread is required) and blend well. Stuff chicken and secure with a skewer. Put into baking dish and rub with butter. Pour some water into dish and bake in 350° oven for 1-1/2 hours or until done. Baste often with juice formed in bottom of pan.

PAGE SPONSOR: Frank's Pharmacy, Frank Dedek, Rosenberg, Texas

CHICKEN WITH PAPRIKA
(Kuře s Paprikou)

1 fryer, cut up
1/2 c. onion
2 T. butter
2 t. salt
3 T. flour
1/2 can chicken broth
1/2 c. sour cream
1 t. paprika

Melt butter in large skillet. Add thinly sliced onion and saute until onion is limp. Place chicken on top. Sprinkle with salt. Cover and simmer for 30 minutes. Remove it from skillet. Put in casserole. Add flour to juice in skillet and stir well. Add broth and sour cream. Simmer a few minutes. Pour over chicken. Sprinkle with paprika. Cover with lid (or foil) and bake in 350° oven for an hour. Uncover and bake about 30 to 40 minutes more. Test for doneness.

ROAST LOIN OF PORK
(Vepřová Pečene Ledvinová)

4 to 5 pound loin of pork
salt, about 1 T.
caraway seeds or cumin seeds

Wash a chunk of pork from the kidney area (loin of pork). Salt and sprinkle with some caraway or cumin seeds on top. Put in baking pan, skin side down. Add a little water. Bake at 325° for a long time (3 to 4 hours) until skin is tender. Turn roast over. Trim off skin and all the fat with a sharp knife. Dust with salt and increase heat to 375° and bake until the skinned side is golden brown. For a delicious meal with this roast, dumplings and sauerkraut are best suited. Variation: A leg of pork may be prepared the same way as a loin. If meat is very fat, trim it off. After the roast is done, skim off all the cooked-out fat.

PAGE SPONSORS: Felcman's Jewelry, 929 Third Street, Rosenberg, Texas, 232-2321

CHICKEN WITH RICE
(Kuře s Rýží)

1 chicken
1 cup of rice
chicken broth
3 egg yolks or 2 whole eggs
1 T. butter
pinch of crushed Rosemary
1 T. chopped fresh parsley

Boil chicken in water until done. (Season water with salt, pepper, onion, bud of garlic, and a little celery.) Set aside. Boil rice in 2 cups of chicken broth for 15 min., covered. Meanwhile, in a pot beat eggs. Add butter, 1/2 c. broth, and Rosemary. Keep liquid warm while rice is cooking. When the rice is done, pour on liquid. Cover pot and put on stove to warm for 5 minutes. Remove from heat and add parsley and mix lightly. Place warm chicken on platter and put rice around it. Serve.

FRIED STEAK AND ONIONS
(Maso Smažený s Cibule)

round steak, as much as needed
salt and pepper
flour
onions, preferably shallots

Prepare steak by trimming off skin and excess fat. Cut meat into serving pieces and pound well with the edge of a heavy saucer or plate (or metal meat tenderizer). Salt and pepper meat and then coat it quite well with flour. Pound it some more. In a frying pan, heat a small amount of fresh grease. Brown the meat on one side. Turn it over, sprinkle with the chopped shallots, and brown on the other side. Pour off excess fat, add a little water, cover, and cook slowly for an hour or longer until very soft. Add a little extra water if necessary while cooking. Very delicious over pieces of home-made bread or with buttered, boiled potatoes with fresh chopped parsley.

PAGE SPONSORS: Mrs. Leal A. Kovar & Son, Maurice F. Kovar

PORK RIBS
(Vepřová Žebirka)

3 lbs. meaty pork ribs
salt and pepper to taste
shake of garlic powder
1 rounded T. sugar
1-1/2 T. vinegar
1/4 c. onion
1 c. water

Put ribs after washing into flat baking pan in single layer. Sprinkle with salt and pepper and garlic powder (optional). Add sugar and vinegar. Put finely sliced onion on top. Pour water into bottom of pan. More water may be needed while baking but not too much which could keep the ribs from roasting and browning. Bake in 350° oven for 2 hours or until tender and nicely browned.

CHICKEN WITH DUMPLINGS
(Kuře s Knedlíčky)

1 fryer
2 cans chicken broth
2 eggs
2 T. melted butter
bit of Rosemary
1 t. fresh parsley or flakes
salt
pepper
3/4 c. flour

Boil chicken in broth until tender. Set aside to cool and then bone if desired. In deep bowl, beat eggs with butter. Add Rosemary, parsley, salt, and pepper and blend. Add flour. Mix well. Drop on board which has been lightly floured (drop by spoon about the size of large nut) and roll each piece of dough into a ball. Remove chicken from broth and let broth come to a boil. Drop all dumplings in. Cover, bring back to boil, and boil on medium heat (be careful not to let boil over) for 15 min. If broth is too soupy, mix a little flour with a small amount of water. Pour into dumpling mixture. Take off heat. The thickening will cook in the hot broth.

PAGE SPONSOR: Mrs. J. F. Stibora, Rosenberg, Texas

PORK, POLISH STYLE
(Vepřové po Polsku)

Pork (lean)
salt
2 T. butter
2 T. flour
2 T. vinegar
1 T. lemon juice
1 T. syrup or brown sugar
1/4 t. cloves
1/4 t. allspice
1 t. ginger
1 T. raisins, optional
1 T. sliced almonds

Salt meat and let cook. When almost done, add flour which has been browned slowly in butter. Drain meat carefully. To broth, add vinegar, lemon juice, syrup, cloves, allspice, ginger, raisins, and almonds. Cook slowly for a while. In the meantime, cut the meat in small pieces and arrange on serving dish. Pour sauce over it and serve. This recipe may be made with left-over roast. After browning butter and flour, add 1 c. water and 1 T. meat juice, if you have it. Add other ingredients. Cook slowly for a while. Add 3 c. cooked pork, cubed. Heat. Salt to taste and serve.

DEVILED EGGS
(Nadívaná Vejce)

6 eggs
2 t. prepared mustard
2 T. melted butter
1 T. apple cider vinegar
salt and pepper

Boil eggs. Drain off water. Fill pot with cold water to cool eggs. Crack them and remove shells. Cut in halves being careful in handling the white part. Remove yolks and mash. Add all other ingredients, reserving some (about size of a whole yolk). Mix well. Fill cavities carefully so as to be pretty. Add a bit more vinegar to reserved yolk and blend well. Spoon over filled eggs. Sprinkle paprika on top. Delicious with black caviar on top. Good to take on picnics.

PAGE SPONSORS: Julius & Frances (Jakubik) Gubbels & Family, Rosenberg, Texas

WHITE BREAD
(Bíle´ Chleb)

2-1/4 c. lukewarm water
3 T. sugar
1 T. salt
2 cakes compressed yeast
2 T. vegetable or corn oil
7 to 7-1/4 cups sifted flour

In a large mixing bowl, combine water, sugar, and salt. Crumble yeast into mixture. Stir until yeast is dissolved. Add oil and flour. Stir with spoon, then work with hand until dough begins to leave sides of bowl. Turn it out on lightly floured board. Knead until it becomes elastic and does not stick to board. Grease bowl with vegetable oil and put dough in. Cover with damp cloth. Put into warm, draft-free spot. Let rise 1-1/2 to 2 hrs. or until doubled. Punch down, pull edges toward center of bowl, and turn completely over in bowl. Cover. Let rise until almost doubled in bulk, 30 to 45 minutes. Turn out on lightly floured board, divide in half, cover, and let rest 10 min. Mold into 2 loaves. Put in loaf pans that have been greased generously with oil. Brush tops of loaves with butter. Cover and let rise until sides of dough reach top of pan and the center is well rounded, 50 to 60 min. Bake at 425° for 30 minutes. If loaves will not come out of pans, bake about 5 more min. For softer crust, brush tops with melted butter and cover with a towel. For crispier crust, do not grease and allow to cool uncovered. Makes 2 large loaves. Extra good served warm with lots of butter or with grape or dewberry jelly whipped with a little cream.

BREAD WITH DRY YEAST: Follow recipe above except put 1-3/4 c. lukewarm water in bowl with sugar and salt. Dissolve 2 pkgs. dry yeast in 1/2 c. warm water. Add to liquid mixture and proceed according to directions above.

PAGE SPONSORS: Mrs. Wilbert J. Kovar and Children – Karen Dilts, Joseph M. Kovar, and Kathryn Ault

BUTTERMILK PANCAKES
(Lívance s Podmásli)

1 egg
1 c. buttermilk
1/2 t. salt
1 t. sugar
1/2 t. baking soda
1 T. hot water
1 c. whole wheat flour

Beat egg, add buttermilk, and beat. Add salt and sugar. Dissolve soda in hot water. Add to egg mixture. Add flour and beat well. Grease skillet and fry pancakes. Carry to table. Serve with syrup or honey. Serves 2.

POTATO PANCAKES
(Lívance Bramborové)

4 c. grated potatoes (about 3 large white skin potatoes, NOT baking potatoes)
3 T. cream or half and half
1 egg
1 t. salt
1/4 c. flour

Wash potatoes, peel, and grate. Put in a straining cloth. Mash out some of the juice. Add cream, egg, salt, and flour. Mix well. Fry in 1/2" hot oil 5 to 8 min. until golden on both sides. Serve hot with meat meal.

BISCUITS
(Biskety)

2 c. flour
1 T. baking powder
1/2 t. salt
2 T. shortening
1/2 c. sweet milk

Mix dry ingredients in bowl. Cut in shortening, blending well. Add milk and mix dough with a spoon. Turn out on floured board and roll dough the thickness of your thumb. Cut with a biscuit cutter and put in greased pan. Bake 20 minutes in 375° oven. Butter good while hot. Very good with preserves or syrup or honey.

PAGE SPONSORS: F. B. C. Food Market, Rosenberg, Texas, Mr. & Mrs. Johnny Hajdik, Mr. & Mrs. Kenneth Hajdik

POTATO BISCUITS
(Kynuté Biskety Bramborové)

2 c. mashed potatoes (about 4 medium)
1 c. boiling milk
1 T. butter
1/2 t. salt
1/2 t. sugar
1/4 c. flour
1 t. dry yeast
1 T. warm water
3-1/2 c. flour, divided

Peel potatoes, cut in pieces, cook in water until tender, drain, and mash. Add milk, butter, salt, sugar, and 1/4 c. flour. Mix. Set aside. When cool, dissolve yeast in warm water. Add to potato mixture. Add 3 c. flour. Beat 5 min. until dough leaves sides of bowl. Cover and set in warm place. Let rise about 3 hrs. Put 1/2 c. flour on board and knead into dough. Roll out 1/2 in. thick and cut with biscuit cutter. Place on pan (greased). Let rise. Bake at 375° until brown. Remove. Brush with butter. (20 lg.)

NOODLES
(Nudle)

2 c. flour
2 eggs, slightly beaten
1 t. salt
water

Sift flour into bowl. Add eggs and salt to make stiff dough. If not enough liquid, add water, 1 t. at a time. Work dough well with hands. Roll out thin (1/16") on lightly floured board. Cover. Let dry 30 min. Cut lengthwise into 2" strips. Stack strips and cut into noodles, narrow or wide as you want. Makes 4 cups. Boil 2 c. noodles in salted water 8 to 10 min. Drain. Put in bowl. Cover with layer of cottage cheese and bread crumbs. (Brown 1/4 c. butter. Add crumbs. Stir.) Rest of noodles or all may be dried thoroughly and stored in a jar. Drop as many as desired in chicken broth to make extra good chicken noodle soup.

PAGE SPONSORS: Herbert & Martha (Mikeska) Goss & Family, Richmond, Texas

APPLE FRITTERS
(Jablkové Smaženky)

3 med. size apples
brandy
powdered sugar
2 eggs
dash of salt
1 T. butter, melted
1 c. flour
1/2 c. milk
vegetable or corn oil

Wash but do not peel apples. Cut in quarters and core. Cut each piece into 3 slices. Put into flat bowl. Sprinkle with brandy and powdered sugar to taste. Set aside for half an hour. Break eggs into bowl. Beat. Add salt and butter. Add flour and milk. Beat well. Dip slices in batter. Fry in 1" oil in single layer in skillet over med. heat. Fry golden brown on both sides. Drain and blot. Serve immediately while warm, after sprinkling with powdered sugar.

DUMPLINGS WITH DRIED PRUNES
(Knedlíky se Suchými Švestkami)

1/2 lb. dried prunes
1/4 c. sugar
water
2 T. melted butter
1 egg
4 T. sugar
1 t. salt
1/2 t. baking powder
1-1/2 c. flour
1/2 c. milk
butter
cottage cheese

Cook prunes with sugar and small amount of water until soft. Cool. Remove seeds. Add butter to egg and beat. Sift dry ingredients together and add alternately with milk. Drop by spoonsful on lightly floured board. Roll into balls. Then flatten by hand. Put 2 to 3 prunes in center of each. Bring the edges together, seal well, and roll lightly in flour. Drop into salted boiling water. Cover tightly. Boil 15 min. without lifting lid. Drain. Add butter and cottage cheese, as desired. Sprinkle with cinnamon, too.

PAGE SPONSOR: Mrs. Alfred (Milady Sebesta) Walenta, Rosenberg, Texas.

YEAST FRUIT DUMPLINGS
(Kynuté Ovacné Knedlíky)

2 T. dry yeast
1 T. sugar
3 T. water, lukewarm
3 T. milk, room temp.
1/2 t. vanilla
1/4 t. grated lemon peel
1/4 c. sugar
1/2 t. salt
3 egg yolks
1-3/4 c. flour
12 Damson or Italian plums or
12 apricots or apples, sliced
1/4 lb. butter
sugar and cinnamon

Sprinkle yeast and 1 T. sugar over water. MUST be lukewarm, 110° to 115°, neither hot nor cool. Let stand for 20 to 30 min. Then stir to dissolve yeast. In large bowl, combine milk, vanilla, peel, 1/4 c. sugar, salt, and yeast mixture. Stir in egg yolks, one at a time. Add flour, 1/4 c. at a time, to make medium firm dough. Put on floured board and knead by pulling into oblong shape, folding end to end, pressing down, and pushing forward several times with heels of hands. Turn dough slightly toward you and repeat process. Sprinkle more flour if dough or work surface become sticky. Continue at least 10 min. Put dough in buttered bowl, dust with flour, cover with kitchen towel, and let rise in a warm, draft-free area 35 to 45 min. or until doubled. Punch down. Roll out on floured board. Knead 1 min. Roll into 12 by 16 in. rectangle, 1/4" thick. Cut into 12 — 4" squares. Put one pitted plum (sweetened to taste in glass bowl) on each square. Dust hands with flour. Cover fruit securely with dough so it will not come apart in cooking. Cover and let rise 10 min. In sauce pan with 5 pints of boiling, salted water, carefully put with spoon 4 dumplings. Cover. Boil over high heat 6 min. Turn with spoon. Boil 6 min. more. Remove with slotted spoon and drain. Repeat 2 times. Drizzle with melted butter, sugar, and cinnamon. Serve warm.

PAGE SPONSORS: Sheriff & Mrs. Ervin Hurta & Children, Rosenberg, Texas

COFFEE CAKE
(Buchta ke Kávě)

4 c. flour
1 c. creamed butter
1/2 c. sugar
4 egg yolks
1 t. grated lemon rind
1/4 t. Rosemary
2 t. salt
1 cake yeast or
1 pkg. dry yeast
2 T. milk or cream
4 egg whites

Sift flour into a bowl. Add butter, sugar, egg yolks, lemon rind, Rosemary, and salt. Mix well. Then add the yeast dissolved in 2 T. lukewarm milk or cream. Add beaten egg whites. This makes a thick dough. Mix for 30 minutes. Grease two 9 inch round cake pans with butter. Roll out to finger thickness. Put in pans and pat out into shape of pans. Brush tops with melted butter. Then sprinkle each coffee cake with 1/2 c. coconut, 1/4 c. chopped nuts, and 1/4 c. sugar mixed with 1 t. cinnamon. Let rise to top of pan or until doubled. Bake in 375° oven for 25 to 30 minutes.

Other variations:

After dough is in pans and buttered, spread each coffee cake with heavy cream. Sprinkle each with about 1/2 c. sugar and generously with cinnamon. Very quick and bakes up into delicious crusty, sugary sweet cakes.

On buttered dough, spread pear or dewberry preserves. Sprinkle with crumble topping (see recipe with KOLACHES recipe). Or spread with prune, apricot, or cottage cheese kolach filling and then with crumble topping.

After dough has been rolled out, cut into narrow strips. Form strips into knots or twists. Put on greased sheet and let rise 20 min. Brush with unbeaten egg white and sprinkle with poppy or sesame seed.

PAGE SPONSORS: Podlipny Jewelry, Mr. & Mrs. Miles Podlipny, Rosenberg, Texas

JELLY ROLL
(Piškotovy Závin)

3 eggs
1 c. sugar
1-1/2 c. flour
2 t. baking powder
1/4 t. salt
2 T. hot water

Beat eggs well, until light and thick. Add sugar gradually and mix well. Sift flour, baking powder, and salt. Stir into egg mixture. Add water and mix. Spread in small cookie sheet and bake at 325° for 20 minutes or until lightly browned and it tests done. When done, turn out on damp kitchen towel. At once spread with jelly (grape, dewberry, or plum) and, using towel to help, roll it up. Leave covered 10 min. Uncover and then sprinkle with powdered sugar. Cut in slices.

POPPY SEED CAKE
(Dort s Mákem)

3/4 c. poppy seeds
1 c. milk
1-1/2 c. sugar
3/4 c. shortening
1 t. vanilla
2 c. flour
2 t. baking powder
1/2 t. salt
4 egg whites, beaten stiff

Soak poppy seed in milk 2 hrs. or overnight. Put sugar, milk, poppy seed, shortening, and vanilla in a big bowl. Stir until smooth. Sift flour, baking powder, and salt. Add. Beat until smooth. Carefully but thoroughly fold in the egg whites. Line 2 large round cake pans with wax paper. Grease (or grease and flour). Bake 30 min. at 350° or until done. Turn out. While cake is cooling, cook the filling. Mix 1 c. sugar and 3 T. flour. Heat to scalding 2 c. milk. Add to sugar mixture. Beat 4 egg yolks good. Add. Cook slowly until thick. Stir a lot so it doesn't burn. Remove from fire and add 1 t. vanilla. Let cool and put between layers and on top.

PAGE SPONSORS: State Representative Joe A. & Sandra Hubenak, Elizabeth & Joe Anthony

BUTTER CAKE WITH BANANAS
(Lacaný Máslovi Dort)

1/2 c. butter
1-1/2 c. sugar
eggs, 2 lg. or 3 sm.
3 c. flour
3-1/2 t. baking powder
1/4 t. salt
1 c. milk
1/2 t. vanilla

Cream butter well. Add sugar gradually, mixing well. Beat egg yolks until thick and add to butter and sugar. Sift together flour, baking powder, and salt and add some of this and some of the milk. Do this several times until all of the flour mixture and all of the milk is used up. Stir batter only enough to make it smooth. Add vanilla. Beat the egg whites until stiff. Fold in carefully. Put in 2 large or 3 small round cake pans which have been greased well. Bake at 375° for 20 to 30 min. or until done. Remove from oven, let stand in pans 2 minutes, and turn out to cool. When ready to eat cake, skim off some cream from the top of fresh milk (substitute whipping cream or dairy topping). Beat until thick. Spread between layers and on top. Slice bananas in rings and put on top of the cream in single layer. Sprinkle the bananas with sugar.

EGG WHITE FROSTING
(Bílky Sněhov)

3 egg whites
2 c. powdered sugar
2 t. boiling water
2 t. lemon juice

Beat egg whites until stiff. Add sugar gradually. Continue beating. Add hot water and lemon juice. If frosting is a bit too thin, add more sugar. This is a good frosting for white or yellow layer cake. Spread between layers and on top and sides. Sprinkle with coconut, if you desire.

PAGE SPONSORS: Mrs. Richard Triska, Rosenberg, Texas; Dr. & Mrs. James Tiller, Richard Triska, Jr.

OATMEAL RAISIN COOKIES
(Ovesných Hrozinkový Placičky)

1/2 c. lard (shortening)
1 c. sugar
2 eggs
2 c. speedy rolled oats
1 c. flour
1 t. salt
1/2 t. cinnamon
1/4 t. allspice
1/2 t. soda
1/4 c. hot water
raisins

Cream shortening and sugar. Add the eggs. Mix well. Combine the oats, flour, salt, cinnamon, and allspice and add. Dissolve the soda in the hot water and then add it to the cookie mixture. Stir in 1 cup of raisins or 1/2 c. raisins and 1/2 c. pecans, or you can leave them out if you want to. Drop by teaspoonsful (rounded) on oiled cookie sheet. Bake at 350° until lightly browned, about 15 to 18 minutes. Makes 5 dozen small cookies.

OATMEAL COOKIES
(Ovesných Placičky)

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs, beaten
1 t. vanilla
2 c. flour
1/2 t. salt
1 t. soda
1 t. baking powder
3 c. quick oatmeal, toasted
1 c. coconut
1 c. nuts, chopped

Cream the sugars and shortening. Then add the beaten eggs and beat. Add vanilla. Sift flour, salt, soda, and baking powder. Add slowly to creamed mixture. Then add oatmeal which has been put in a pan in a slow oven and toasted until it is lightly browned. Add coconut and nuts. Drop by teaspoonful on a greased cookie sheet. Bake in 350° oven until lightly browned. Very good to eat and makes a lot of cookies.

PAGE SPONSORS: Ladd's Zero Market, Inc., Lad-Pak, Inc.,
Mr. & Mrs. Lad Stavinoha, Needville, Texas

SUGAR COOKIES
(Cukrové Placičky)

2 c. flour
1 c. sugar
1/2 t. baking powder
1/2 t. soda
1/2 t. salt
1/2 c. butter
1 egg
1 t. vanilla

In large bowl, combine flour, sugar, baking powder, soda, and salt. Cut in butter until crumbly or use your hand. Combine egg, 2 T. or more cream, and vanilla. Blend well into flour mixture. Chill. Roll out dough (only a little at a time) on lightly floured board to 1/8" thickness. Cut in desired shapes. Bake on ungreased sheet at 350° for 5 to 10 min. until light brown. Frost with powdered sugar icing. (Original recipe says, "Whoever has vanilla on hand can add to the recipe.")

SOUR CREAM SUGAR COOKIES
(Cukrove Placičky s Kyselé Smetany)

1/3 c. butter, soft
2/3 c. sugar
1 egg
1/2 c. sour cream
1 T. vanilla
2 c. flour
1/4 slightly rounded t. soda
1/2 t. salt

Cream butter and sugar. Add egg. Beat until light and fluffy. Add sour cream and vanilla. Beat. (Can add 2 t. butter flavoring.) Mix flour, soda, and salt. Add gradually. Dough will be soft and very light. Chill 1-1/2 hours. Put a little dough on lightly floured board, pat gently, and roll to 1/8" thickness. Cut with cookie cutter. Sprinkle generously with sugar and place on greased sheet with spatula. Bake at 375° 10 min. until light brown. Makes 4 dozen small cookies. (Do not re-roll scraps. Shape with hands into small balls. Place on sheet. Press with glass dipped in sugar. OR do not roll. Shape into balls. Press out on sheet.)

PAGE SPONSORS: Mayor & Mrs. B. S. Babovec, Rosenberg, Texas

BASIC PIE CRUST
(Těsto k Pajům)

1-1/3 c. veg. shortening
1 t. salt
4 c. sifted flour
ice water

Add shortening and salt to flour. Cut with a knife and then work with hand for a well blended mixture. Add just enough water for a dough that is easy to roll. If you add too much, it will be too hard to handle. Crust is flakier if you let it rest before rolling. Also, roll in one direction only, not back and forth. This is enough dough for 2 double 10 in. crusts. After you roll out crust for bottom of pie plate, prick with a fork. Put in filling. Roll out top crust. Dab bottom crust edges with a little water and seal with top crust. Make slits in top crust and sprinkle with sugar. Bake at 350° for 1 hour. Crust should be golden brown. (Caution: If filling is juicy, do not prick bottom crust.)

APPLE PIE
(Jablkový Paj)

double pie crust for 10 inch pie
6 to 8 Winesap apples (or any sour apples)
1 c. sugar
4 T. flour
cinnamon and/or nutmeg
butter

Roll crust for bottom of pie plate. Line pie plate. Barely prick crust with fork. Peel apples. Slice thin in crust. Mix dry ingredients and sprinkle over apples. Dot with pieces of butter over all to taste. Roll top crust. Dab lower crust on edges with water and seal with top crust. Make slits in top crust. Sprinkle with a little more sugar and just a little cinnamon. Bake in 325° oven for 1 hour or until crust is golden brown. Variation: Use hard pears with bit of lemon.

PAGE SPONSORS: Robinowitz–Vecera General Merchandise, Mr. & Mrs. Constant Vecera, Fairchilds, Texas

PEACH PIE
(Broskvový Paj)

Double pie crust for 10 inch pie
10 large fresh peaches
1 c. sugar
6 T. flour
1/2 t. cinnamon
1/2 t. nutmeg
rum (optional)
butter

Roll crust for bottom of pie plate. Line pie plate. Peel the peaches and slice thin into crust. Mix sugar, flour, cinnamon, and nutmeg and sprinkle over peaches. Dot with small amounts of butter and sprinkle with rum, if desired. Roll out top crust. Dab the bottom crust on the edges with water and seal with top crust. Make slits with knife in the top crust. Sprinkle top with a little more sugar. Bake at 325° for 1 hour or until crust is golden brown.

CREAM PIE
(Smetanový Paj)

1-1/4 c. half and half
1/2 c. sugar
2 T. cornstarch
1/4 c. half and half
2 egg yolks, beaten
2 egg whites
2 T. sugar
8 in. pie crust

Combine 1-1/4 c. half and half and sugar and bring to boil over medium heat. In another saucepan, mix cornstarch, 1/4 c. half and half, and egg yolks. Beat well. Pour boiling mixture into egg mixture gradually, beat well, bring back to boil, and boil 1 minute. Pour into pie crust. Bake at 350° for 40 to 45 min. or test with knife blade (pie is done if it comes out clean). Beat whites until stiff, gradually add sugar, and beat well. Spread over filling. Sprinkle with coconut. Reduce heat in oven to 300° (turn off for a few min. or open door) and bake meringue 10 min. or until golden brown.

PAGE SPONSORS: Marietta Beauty Shoppe, 232-3871, Rosenberg, Texas, Mrs. Rose (Slacalek) Trest

OLD FASHIONED LEMON PIE
(Strodavni Citronový Paj)

10 in. pie crust
1-1/4 c. sugar
6 T. cornstarch
1/8 t. salt
2 c. boiling water
1 t. grated lemon rind
1/4 c. butter
3 eggs, separated
1/2 c. lemon juice (home grown are best)

Mix sugar, cornstarch, salt, water, and lemon rind. Cook for about 15 min. or until thick, stirring constantly. Remove from heat. Add butter. Beat yolks slightly. Add them and lemon juice to hot mixture. Cook about 5 min. longer. Pour into baked shell. To 3 egg whites add 1/4 t. cream of tartar and 1/8 t. salt. Beat until soft peaks. Slowly add 6 T. sugar and beat until stiff. Spread over filling. Bake at 325° until golden brown.

COTTAGE CHEESE PIE
(Tvarohový Paj)

1 – 9" unbaked pie shell
1 c. cottage cheese
1 T. butter, optional
1/2 c. raisins
3 eggs
1 c. milk
4 T. sugar
1 t. vanilla

Spread cheese on bottom of pie crust. (Must be dry. If cheese is creamy, drain. Or use cheese that is not in cream.) Dot with butter, if desired, and spread raisins on top. Beat eggs. Add milk, sugar, and vanilla and beat. Pour over cottage cheese mixture and bake at 425° for 15 minutes. Lower temperature to 350° and bake for 15 to 20 minutes or until knife inserted in center comes out clean. Variation: Before baking, sprinkle top with nutmeg or cinnamon. Also, if you like lemon flavor, you can add 1 t. of lemon rind, grated, when you add the vanilla.

PAGE SPONSORS: Rosenberg Swap & Refinishing Shop, Mr. & Mrs. Albert Talasek, Rosenberg, Texas

DEEP DISH PIE DOUGH (COBBLER)
(Paj v Hluboké Mísy Těsto)

4 c. flour	3/4 c. butter
1 t. baking powder	3/4 c. shortening
3/4 c. sugar	2 egg yolks
1/2 t. salt	1/2 c. ice water

Mix dry ingredients together in large bowl. Cut in butter and shortening. Add beaten egg yolks and ice water. Blend well. Roll a portion of the dough on floured board and cut into 1" wide strips. Bake at 375° until golden brown. Set aside to cool. Roll out crust big enough to cover bottom and sides of deep baking pan. (Save enough of crust for top of cobbler.) Note: See PEACH OR DEWBERRY PIE (COBBLER) recipe for method of putting together and baking.

PEACH OR DEWBERRY PIE (COBBLER)
(Broskvový neb Malinový Paj)

1 qt. fresh peaches or 1 qt. fresh dewberries

1 c. sugar	1/2 t. nutmeg
3 T. flour	1 small can milk
1/2 t. cinnamon	butter

Put half the peaches or berries in bottom crust. Combine sugar, flour, and spices and sprinkle half over fruit. Dot with pieces of butter. Pour half of milk over entire layer. Arrange baked strips of crusts (refer to DEEP DISH PIE DOUGH recipe) over fruit. Middle layer of crust will not get done if it is left raw. Add other half of fruit, dry ingredients, and milk. Roll out top crust. Dab a little water on bottom crust. Seal with top crust. Make slits in top crust. Sprinkle a little more sugar and cinnamon on top of cobbler. Dot with butter. This will be glazed when baked. Bake at 325° until browned.

PAGE SPONSORS: Victor & Betty Hanzelka, Rosenberg, Texas

BOILED CUSTARD
(Vařeni Nákyp)

4 egg yolks
scant c. sugar, divided
2 heaping T. cornstarch
1 qt. sweet milk
1 t. vanilla
4 egg whites

Beat the yolks. Combine half of the sugar and cornstarch, add to yolks, and beat again. Add milk. Pour into saucepan. Cook over med. low heat, stirring constantly. Cook until jelly-like consistency. Remove from heat and add vanilla. Whip egg whites until stiff. Add rest of sugar gradually to egg whites and whip. Pour half of this into custard. Beat. Fold in carefully the other half of the egg whites OR pour custard into serving bowls and top each with a spoonful of meringue. For pie filling: Use 2 egg yolks, 2/3 c. sugar, 3 to 4 T. cornstarch, dash salt, 2 c. milk, 1/4 c. butter, and vanilla. Put in baked shell. Top with meringue. (Can add coconut or drained pineapple to custard.)

POPPY SEED PUDDING
(Makovy Pudding)

butter
cookie (or sweet roll crumbs)
5 eggs
4 T. poppy seeds, crushed
2 T. sugar
2 T. chopped almonds
1 T. grated lemon rind
1/2 t. ground cloves

Butter well a flat baking dish or 9" square or round cake pan. Sprinkle it with crushed cookie crumbs. Must be well coated as pudding tends to stick to pan. Beat eggs a bit. Add poppy seeds, sugar, almonds, lemon rind, and cloves. Mix well. Put in prepared pan. Set pan with pudding in larger pan and pour boiling water around it. Bake at 350° about 20 minutes. Unmold on plate and serve with chocolate sauce, if desired.

PAGE SPONSORS: Mustang Fence Company, 2244 First St. Rosenberg, Texas, William & Mary Jane Kocurek

RICE PUDDING
(Rýžový Nákyp)

1 c. rice
2 c. water
1 T. butter, heaping
1/4 t. salt
1-1/2 c. sweet milk
1/2 t. nutmeg
sugar
4 egg yolks
4 egg whites
raisins, optional

Boil rice in water for 5 minutes in an uncovered pot. Drain. Put rice in mixing bowl. Add butter and mix lightly with a fork. Add salt, milk, nutmeg, and 1/2 c. sugar. Beat separately egg yolks and egg whites. Add yolks first to rice and then fold in carefully the whites. Fold in raisins, if desired. Put into buttered baking dish and bake at 325° for about 25 to 30 minutes. When set, remove from oven, sprinkle with more sugar if desired, and serve warm. Variations: Add prunes instead of raisins OR add raisins to one half and some prunes to the other half (put separately in pan — do not mix).

ROSETTES
(Růžové Koblihy)

1 egg
1/2 c. flour
1 T. sugar
1/2 t. salt
1/2 c. milk
1 T. melted fat or oil

Beat egg a bit. Add the flour, sugar, salt, milk, and fat. Beat until smooth. Heat fat or oil in small cookpot until quite hot. Dip rosette iron in fat until it gets hot. Shake off excess fat. Dip hot iron in batter until 2/3 covered. Fry until rosy. Remove iron. Gently push rosette from iron. Drain well on paper towels. Sprinkle with powdered sugar or dip in powdered sugar icing while rosette is warm. Rosettes are very pretty with tinted icing. Note: For best results, make on a nice day, not when it is damp or raining outside.

PAGE SPONSORS: Mr. & Mrs. Johnnie Pokluda & Family, Sugar Land, Texas

CELESTIAL FAVORS
(Boží Milosti)

3 eggs
1/2 c. sugar
3 T. melted butter
1/4 c. sweet milk
1 t. salt
3-1/2 c. flour
1 qt. oil (Wesson or corn) for frying

Beat eggs slightly. Add sugar, butter, and milk. Mix well. Sift salt and flour. Add. Work dough good. Roll out portions very thin on lightly floured board. Cut into triangles and squares. Prick well with fork. (Must be thin and pricked with fork to be flaky.) Fry in hot oil on both sides until rosy. Sprinkle generously with sugar or powdered sugar.

DIVINITY
(Cukrovinky s Bílky)

2 c. sugar
1/2 t. salt
2/3 c. white syrup
1/3 c. water
2 egg whites
1 t. vanilla

Bring to a boil the sugar, salt, syrup, and water, stirring frequently. Cook until it forms a hard ball in cold water. Pour slowly over beaten egg whites. Beat until it holds its shape when dropped from a spoon. Add vanilla. Put on buttered platter. Cut.

DATE ROLL
(Cukrovinky)

3 c. sugar
1-1/2 c. milk
2 c. pecans, cut up
2 T. butter
pinch of salt
2 T. molasses
1/2 lb. dates, cut up
1 T. vanilla

Bring to a boil the sugar, milk, and pecans. Add butter, salt, molasses, and dates and boil slowly, mixing often, until it forms a soft ball in cold water. Add vanilla. Stir until thick. Roll in wet rag. Later, slice.

PAGE SPONSORS: Mr. & Mrs. Johnnie Pustka & Family, Richmond, Texas

1904 MEASUREMENTS AND WEIGHTS

One pound has sixteen ounces

One gallon has four quarts or eight pints

One bushel has four pecks and every peck has two gallons or eight quarts

One quart holds four coffee cups

Ordinary glass (tumbler) holds a half pint

Two heaping coffee spoons hold the same amount as one heaping soup spoon

One heaping soup spoon of sugar weighs one ounce

Two heaping tablespoons of powdered sugar weigh one ounce

Two level tea cups of ordinary granulated sugar weigh one pound

Two heaping tablespoons of flour weigh one ounce

One cup holds five heaping soup spoons of flour

Five tea cups full of sifted flour weigh one pound

A quart of sifted flour weighs a pound

A heaping soup spoon of soft butter weighs an ounce

A piece of butter the size of a medium size egg weighs two ounces

A tea cup of soft butter holds four soup spoons

Two cupfuls of butter (well packed) weigh a pound

Eight large or ten medium size eggs weigh one pound

PAGE SPONSOR: George Urbish, Rosenberg, Texas
Son of Anton & Antonie (Janírek) Urbish

Page

BEEF
- Roast – Bohemian style 13
- Steak and onions, fried 15

BREADS
- Apple fritters 21
- Biscuits 19
- Coffee cake 23
- Dumplings, with dried prunes 21
- Kolaches ..... 1 - 3
- Kolaches No. 2 3
- Noodles 20
- Pancakes, buttermilk 19
- Pancakes, potato 19
- Potato biscuits 20
- White bread 18
- Yeast fruit dumplings 22

CAKES
- Butter, with bananas 25
- Jelly roll 24
- Poppy seed 24

CAKE FROSTING, egg white 25

CANDIES
- Date roll 34
- Divinity 34

CANNED ITEMS
- Beets, pickled 5
- Pickles, dill 4
- Pickles, summer dill 4
- Sauerkraut 5

CHICKEN
- Stewed 12
- Stuffed 13
- With dumplings 16
- With paprika 14
- With rice 15

COOKIES
- Oatmeal 26
- Oatmeal raisin 26
- Sour cream sugar 27
- Sugar 27

PAGE SPONSOR: Charles L. Michulka, Stafford, Texas

	Page
EGGS, deviled	17
PASTRIES, FRIED	
Celestial favors	34
Rosettes	33
PIE	
Apple	28
Cottage Cheese	30
Cream	29
Lemon, old fashioned	30
Peach	29
Peach or dewberry (cobbler)	31
PIE CRUST	
Basic	28
Deep dish (cobbler)	31
PORK	
Polish style	17
Ribs	16
Roast Loin	14
PUDDINGS	
Boiled custard	32
Poppy seed	32
Rice	33
SALADS	
Cucumber	10
Lettuce with bacon	9
Potato	10
SALMON, croquettes	12
SOUP	
Chicken with noodles	7
Liver dumpling	6
Sauerkraut	6
Sweet milk	7
TURKEY	
With cornbread stuffing	11
With oyster stuffing	11
VEGETABLES	
Cabbage, fried	8
Corn, green	8
Potatoes, sweet, fried	8
Rice, baked	9
Sauerkraut	10
String beans with sour gravy	9

PAGE SPONSORS: Rosenberg Venetian Blind Co.,
Mr. & Mrs. Daniel F. Chupik

S0-FQJ-359